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FILE 'CAPLUS, BIOSIS, MEDLINE, EMBASE, AGRICOLA, WPIDS, BIOTÉCHNO, FSTA, JAPLO, SCISEARCH, CABA, CONFSCI, IPA, NTIS' ENTERED AT 11:27:19 ON 01

MAY

2002

L1 19836 HUZHANG OR RESVERATROL OR ROSEMARY OR CURCUMIN OR TURMERIC  
L2 0 ISOFLAVONE SYNERGIST  
L3 4 ISOFLAVONE AND SYNERGIST  
L4 0 L1 AND L3  
L5 13 HUZHANG  
L6 4940 RESVERATROL  
L7 5702 ROSEMARY  
L8 9443 CURCUMIN OR TURMERIC  
L9 6448 CURCUMIN  
L10 4425 TURMERIC  
L11 0 L3 AND L5  
L12 0 L3 AND L6  
L13 0 L3 AND L7  
L14 0 L3 AND L7  
L15 0 L3 AND L8  
L16 0 L3 AND L9  
L17 0 L3 AND L10

=> d bib,abs L3 1-4

L3 ANSWER 1 OF 4 CAPLUS COPYRIGHT 2002 ACS

AN 1982:524067 CAPLUS

DN 97:124067

TI Composition and content of phenolic conjugates during germination of seeds

with different viabilities

AU Volynets, A. P.; Pal'chenko, L. A.

CS Inst. Eksp. Bot., Minsk, 220733, USSR

SO Fiziol. Biokhim. Kul't. Rast. (1982), 14(3), 225-31

CODEN: FBKRAT; ISSN: 0532-9310

DT Journal

LA Russian

AB A loss in germinating capacity was not assocd. with an accumulation of phenolic substances in the seed. During germination of lupine, fiber flax,

and barley, an accumulation of phenolic glycosides and esters and of phenolcarboxylates was obsd. In 120-h-old lupine seedlings, doubling of total flavones, isoflavones, and phenolcarboxylates in relation to dormant seeds was obsd. In such seedlings of flax, the total increase in hydroxycinnamic acid derivs, homoorientin, and unidentified phenolic conjugates was >25-fold, and in 120-h-old seedlings of barley an >4-fold increase (in relation to dormant seeds) in total of hydroxycinnamic acid derivs., hydroxybenzoic acid derivs., flavone glycosides, and

unidentified

phenolic conjugates was noted. The concns. of endogenous phenolic conjugates in seeds of lupine, flax, and barley were 0.26, 0.07, and 0.1% (on dry matter basis), resp. The phenolic conjugates of the seedlings

act

as auxin synergists, activating germination. Phenolic conjugates present in small amts. in dormant seeds are not germination inhibitors.

L3 ANSWER 2 OF 4 BIOSIS COPYRIGHT 2002 BIOLOGICAL ABSTRACTS INC

AN 1978:139699 BIOSIS

DN BA65:26699

TI ANTI OXIDANT ACTIVITY OF SOYBEAN FLOUR AND DERIVATIVES A REVIEW.

AU HAYES R E; BOOKWALTER G N; BAGLEY E B

CS OLIVET NAZARENE COLL., KANKAKEE, ILL. 60901, USA.

SO J FOOD SCI, (1977) 42 (6), 1527-1532.

CODEN: JFDSAZ. ISSN: 0022-1147.

FS BA; OLD

LA English

AB Soybean flour and various derivatives, with different natural, interacting

primary antioxidants and **synergists** can stabilize lipids in formulated foods. Soybean flour is a basic source of such antioxidant compounds as **isoflavone** glycosides and their derivatives, phospholipids, tocopherols, amino acids and peptides. There may be some antioxidant impact from aromatic amines and sulfhydryl compounds. Successful efforts were made to concentrate the antioxidant activity in soy flour by aqueous extraction and by extraction with various organic solvents. Residual antioxidant activity was reported in food systems containing soy protein concentrates, isolates and textured vegetable protein. Soy protein hydrolyzates have antioxidant activity which is associated with free amino acids and lower molecular weight peptides.

L3 ANSWER 3 OF 4 WPIDS (C) 2002 THOMSON DERWENT

AN 1989-213261 [30] WPIDS

CR 1989-116308 [16]

DNC C1989-094895

TI **Synergist** for antiviral agents - comprises glycoside with 5-oxo-acid gp. attached via low mol. wt. linking gp..

DC B05 C03

PA (UENS) UENO SEIYAKU OYO KENKYUSHO KK

CYC 1

PI AU 8823901 A 19890601 (198930)\* 26p

ADT AU 8823901 A AU 1988-23901 19881013

PRAI JP 1987-259919 19871014

AN 1989-213261 [30] WPIDS

CR 1989-116308 [16]

AB AU 8823901 A UPAB: 19930923

**Synergist** (I) for an antiviral agent (II) having no saccharide residue acylated with S-oxoacid, comprises a glycoside having at least 2 monosaccharide residues at least one of which has at least one S-oxoacid gp. attached to the saccharic C atom(s) via a low mol. wt. linking gp.,

or

its pharmaceutically acceptable salt. Compsn. for treating viral diseases comprising (I) and (II) is also claimed.

USE/ADVANTAGE - Useful in treatment of diseases caused by DNA or RNA viruses in humans and animals, esp. retroviruses, partic. HTLV-I,

HTLV-II,

HTLV-III, LAV, ARV and Kawasaki disease virus, partic. for treatment of lymphadenopathy syndrome (LAS), persistent generalised lymphadenopathy (PGL), AIDS, ARC, adult T-cell leukemia and Kawasaki disease. (I) permit

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reduction in doses of (II), partic. to below antivirally effective doses when used alone, thus reducing side effects which may otherwise lead to discontinuation of treatment. Doses of (I) are e.g. 0.02-200, pref. 0.1-100 mg/kg (1mg-5g, pref. 5mg-5g/day). Doses of (II) depend on the agent used.

0/0

ABEQ DE 3873470 G UPAB: 19930923

A pharmaceutical compsn. for treating a disease caused by a virus

comprises (a) an antiviral agent (I) having no saccharide residue acylated

with S-oxoacid and (b) a glycoside (II) having not less than 2 monosaccharide residue in which not less than one of the monosaccharide residues has at least one S-oxoacid gp. attached to the saccharic carbon atom(s) through a linking gp. with a low mol. wt., or its salts. (I) may be a nucleic acid type antiviral agent, e.g. 3'-azido-3'-deoxythymidine (AZT), 2,3'-dideoxythymidine, 2',3'-dideoxyadenosine, 2',3'-dideoxyguanosine, 2',3'-dideoxyinosine, 2',3'-dideoxycytidine, Ara A, Ara C, Ara T, iododeoxyuridine or Acyclovir. (II) may be e.g. glycyrrhizin, digitonin or stevioside. The S-oxoacid gp. may be a sulpho gp. (SO<sub>3</sub>H) and the linking gp. may be an oxy gp. (-O-).

USE/ADVANTAGE - The combination can produce antiviral synergism (20-50 times greater activity than expected from simple addn. of the individual drug effects) and permits enhancement of antiviral effect, while reducing individual dosages and alleviating adverse side-effects. It can be used for treating e.g. Lymphadenopathy syndrome, Persistent generalised lymphadenopathy, AIDS, ARC, Adult T-cell leukemia or Kawasaki disease.

ABEQ EP 312222 B UPAB: 19930923

A method of preparing a composition for the treatment of a disease caused by a retrovirus which comprises mixing (a) a nucleic acid type antiviral agent and (b) a glycoside acylated with S-oxoacid, said glycoside being selected from phenol glycosides nitrile glycosides, coumarin glycosides, anthracene glycosides, terpene glycosides, bitterness glycosides, flavone glycosides, isoflavone glycosides, flavonol glycosides, flavanone glycosides, pelargonidin glycosides, cyanidin glycosides, delphinidin glycosides, steroid glycosides, triterpenoid glycosides, cardiotonic glycosides, indoxyl glycosides, gibberellin glycosides, S-glycosides, C-glycosides and C,O-mixed glycosides, or a pharmaceutically acceptable salt of such glycosides.

0/0

L3 ANSWER 4 OF 4 FSTA COPYRIGHT 2002 IFIS

AN 1978(06):G0343 FSTA

TI Antioxidant activity of soybean flour and derivatives - a review.

AU Hayes, R. E.; Bookwalter, G. N.; Bagley, E. B.

CS USDA N. Regional Res. Cent., Peoria, Illinois 61604, USA

SO Journal of Food Science, (1977), 42 (6) 1527-1532, 73 ref.

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LA English

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0/0

ABEQ DE 3873470 G UPAB: 19930923

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peptides.

=>

L1 1 (ISOFLAVONE OR ISOFLAVON) AND SYNERGIST  
 L2 1127 RESVERATROL  
 L3 1832 ROSEMARY  
 L4 1745 CURCUMIN  
 L5 1 (L2 AND L3) AND L4  
 L6 0 L5 AND L1  
 L7 0 L1 AND L2  
 L8 0 L1 AND L3  
 L9 0 L1 AND L:4  
 L10 0 L1 AND L4  
 L11 19 L4 AND TUMERIC  
 L12 0 L11 AND L1  
 L13 0 FILE.KAILASHNOUSPAT

FILE 'CAPLUS, BIOSIS, MEDLINE, EMBASE, AGRICOLA, WPTDS, BIOTECHNO, FSTA, JAPIO, SCISEARCH, CABA, CONFSCI, IPA, NTIS'

NR

L14 4 L1  
 L15 4940 L2  
 L16 5702 L3  
 L17 6448 L4  
 L18 254 TUMERIC  
 L19 0 L14 AND L15  
 L20 0 L14 AND L16  
 L21 0 L14 AND L17  
 L22 0 L14 AND L18  
 L23 0 ISOFLAVONE SYNERGIST  
 L24 3 L15 AND (L16 AND L17)  
 L25 0 L24 AND L18

=> D BIB,ABS L24 1-3

L24 ANSWER 1 OF 3 CAPLUS COPYRIGHT 2002 ACS

AN 2001:312329 CAPLUS

DN 135:60378

TI Investigation of plant extracts for the protection of processed foods against lipid oxidation. Comparison of antioxidant assays based on radical

scavenging, lipid oxidation and analysis of the principal antioxidant compounds

AU Schwarz, Karin; Bertelsen, Grete; Nissen, Lise R.; Gardner, Peter T.; Heinonen, Marina I.; Hopia, Anu; Huynh-Ba, Tuong; Lambelet, Pierre; McPhail, Donald; Skibsted, Leif H.; Tijburg, Lilian

CS Institute of Human Nutrition and Food Science, CAU, University of Kiel, Kiel, 24098, Germany

SO European Food Research and Technology (2001), 212(3), 319-328

CODEN: EFRTFO; ISSN: 1438-2377

PB Springer-Verlag

DT Journal

LA English

AB Antioxidant activities of plant exts. from spices, coffee, tea, grape skin, and tomato peel slurry were evaluated using a no. of anal. methods including the quantification of principal compds. Similar rankings in the

activities of these exts. were obtained by evaluating their efficiencies as scavengers of stable free radicals: Fremy's salt, galvinoxyl or .alpha.,.alpha.-diphenyl-.beta.-picrylhydrazyl (DPPH). Similar results were obtained with the lipid oxidn. assays based on thermal acceleration

(formation of conjugated dienes in Me linoleate at 40 degree C or the Rancimat test at 100 degree C with lard). Rankings of the ext. activity obtained by scavenging of hydroxyl radicals generated in the Fenton reaction were similar to those obtained by an oxygen consumption assay with linoleic acid as substrate and metmyoglobin as catalyst. However, the results of the latter two assays differed from those of the other assays. In the overall ranking, coffee and rosemary exts. were amongst the most potent exts. whereas the tomato peel slurry showed no activity.

RE.CNT 28 THERE ARE 28 CITED REFERENCES AVAILABLE FOR THIS RECORD  
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L24 ANSWER 2 OF 3 WPIDS (C) 2002 THOMSON DERWENT

AN 2001-549041 [61] WPIDS

CR 2001-380469 [40]

DNC C2001-163348

TI Composition for reducing inflammation comprises supercritical extracts of ginger, rosemary and oregano, regular extracts of holy basil, turmeric, green tea, huzhang, rosemary, Chinese goldthread, barberry and scutellariae.

DC B04

IN NEWMARK, T; SCHULICK, P

PA (NEWM-I) NEWMARK T; (SCHU-I) SCHULICK P

CYC 1

PI US 6264995 B1 20010724 (200161)\* 8p

ADT US 6264995 B1 Provisional US 1999-160216P 19991019, US 2000-512673  
20000225

PRAI US 1999-160216P 19991019; US 2000-512673 20000225

AN 2001-549041 [61] WPIDS

CR 2001-380469 [40]

AB US 6264995 B UPAB: 20011024

NOVELTY - Herbal composition comprises (wt.%): (a) supercritical CO2 extract of each of ginger (13); (b) rosemary (13); (c) oregano (13); (d) an alcoholic, aqueous, hydroalcoholic or supercritical carbon dioxide extract of each of holy basil (13); (e) turmeric (13); (f) green tea (13); (g) huzhang (10.4); (h) rosemary (13); (i) Chinese goldthread (5.2); (j) barberry (5.2); and (k) scutellariae (2.6).

ACTIVITY - Anti-inflammatory.

No biological data given.

MECHANISM OF ACTION - Cyclooxygenase-2 (cox-2) enzyme inhibitor.

USE - For reducing inflammation in bones and joints.

ADVANTAGE - The composition reduces inflammation while avoiding the side effects associated with traditional drug therapy. The composition

has

not only the anti-inflammatory properties but also antioxidant properties and also promotes healthy joint function and normal cell growth. The composition is prepared without using any chemical solvents. The supercritical solvent-free extracts exhibits higher potency of the active compounds, as much as 250 times the potency of the original plant material.

Dwg.0/0

L24 ANSWER 3 OF 3 CABA COPYRIGHT 2002 CABI

AN 2000:95107 CABA

DN 20001413079

TI Phytochemicals and phytopharmaceuticals

AU Shahidi, F. [EDITOR]; Ho, C. T. [EDITOR]

CS Department of FoodScience, Rutgers University, New Brunswick, NJ 08901, USA.

SO Phytochemicals and phytopharmaceuticals, (1999) pp. ix + 431. Many ref.



Publisher: AOCS Press. Champaign

ISBN: 1-893997-05-07

CY United States

DT Book

LA English

AB This book investigates the bioactive components and properties of plants. It considers the following topics: the role of phytochemicals in optimal health; research incentives concerning functional foods and

phytochemicals

in the USA; the market for nutritionally superior foods; prooxidant and antioxidant activity of plant food components; variables affecting the phytochemical content of garlic; the biochemistry of citrus limonoids;

the

relation between limonoid glucosides and prevention of oral carcinogenesis; bioactive components of flaxseed; isolation and purification of flaxseed lignans; reaction of alpha-tocopherol during peroxidation of phospholipids in liposomes; the role of flavonols and anthocyanins from fruits and vegetables in cancer prevention; the dietary intake of flavonoids and isoflavonoids by the Japanese; carotenoid regeneration of phenolic compounds from phenoxyl radicals in relation to oxidative defence; antioxidative activity of (-)-epicatechin; antibacterial actions of tea polyphenols; free-radical scavenging action of catechin and related compounds; cancer prevention and curcumin, epigallocatechin gallate and other phytopolyphenols; radical-scavenging activity of Maillard reaction substances; reactive oxygen-scavenging compound isolated from Adzuki beans; antioxidative and cytotoxic components of Highbush blueberry; antioxidants in Evening primrose; antioxidant and antitumour activity of rosemary leaves; cancer inhibition and resveratrol; affinities of dietary phenolic antioxidants for lipid bilayers; and the pharmacological aspects and analysis of potato glycoalkaloids.

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Dwg.0/0

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with different viabilities

AU Volynets, A. P.; Pal'chenko, L. A.

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SO Fiziol. Biokhim. Kul't. Rast. (1982), 14(3), 225-31

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AB A loss in germinating capacity was not assocd. with an accumulation of phenolic substances in the seed. During germination of lupine, fiber

flax,

and barley, an accumulation of phenolic glycosides and esters and of phenolcarboxylates was obsd. In 120-h-old lupine seedlings, doubling of total flavones, isoflavones, and phenolcarboxylates in relation to dormant seeds was obsd. In such seedlings of flax, the total increase in hydroxycinnamic acid derivs, homoorientin, and unidentified phenolic conjugates was >25-fold, and in 120-h-old seedlings of barley an >4-fold increase (in relation to dormant seeds) in total of hydroxycinnamic acid derivs., hydroxybenzoic acid derivs., flavone glycosides, and

unidentified

phenolic conjugates was noted. The concns. of endogenous phenolic conjugates in seeds of lupine, flax, and barley were 0.26, 0.07, and 0.1% (on dry matter basis), resp. The phenolic conjugates of the seedlings

act

as auxin synergists, activating germination. Phenolic conjugates present in small amts. in dormant seeds are not germination inhibitors.

L1 1 (ISOFLAVONE OR ISOFLAVON) AND SYNERGIST  
 L2 1127 RESVERATROL  
 L3 1832 ROSEMARY  
 L4 1745 CURCUMIN  
 L5 1 (L2 AND L3) AND L4  
 L6 0 L5 AND L1  
 L7 0 L1 AND L2  
 L8 0 L1 AND L3  
 L9 0 L1 AND L:4  
 L10 0 L1 AND L4  
 L11 19 L4 AND TUMERIC  
 L12 0 L11 AND L1

=> d bib,abs L1

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